

Chipotle Chicken Nachos-adapted from a recipe in Sunset Magazine 2002

- ½ cup chopped onion
- 1 Tablespoon olive oil
- ½ teaspoon cumin seeds
- ½ teaspoon dried oregano
- 1-2 canned chipotle chilies
- 2 Tablespoons tomato paste
- 1 Tablespoon white wine vinegar
- 2 cups bite-size, shredded cooked chicken
- Tortilla chips, in the shape of your choice (I prefer round ones!)
- 1 ½ cups shredded Monterrey Jack cheese

Cilantro-Avocado Crema-combine all ingredients in a bowl and add salt to taste.

- 1/3 cup finely diced avocado
- 2 Tablespoons sour cream
- 1 Tablespoon finely chopped fresh cilantro leaves
- 2 teaspoons milk

Brown the onion in the oil.

Add the cumin seeds and oregano and stir till fragrant, about 30 seconds.

Add the chipotles, tomato paste, and vinegar with ½ cup of water. Bring to a boil, then reduce heat and simmer gently, stirring often, about 5 minutes.

Add chicken and stir till hot.

Arrange the chips on a cookie sheet. Sprinkle equal amounts of cheese on each chip and spoon about 1 Tablespoon of chicken on each.

Bake at 450° F till cheese bubbles about 3 minutes.

Top with Crema and fresh cilantro, either a leaf on each tortilla or a sprinkling all over the pan.

ALTERNATIVE: Feel free to load up a pan with chips, cover it with cheese, top it with the chicken, and then bake it all that way. It all tastes the same and is not as 'fancy' as the individual pieces of chips. Serve the Crema and/or other salsa on the side and all your Super Bowl Party Macho Men will be very happy!